

MEDITERRANEAN BAR & GRILL MENU

SAZON

SMALLS

OLIVES

marinated / citrus / sherry / rosemary

MEDITERRANEAN HUMMUS

olive oil / herbs / focaccia

WOOD FIRE POTATO BREAD

whipped anchovy butter

CROQUETTES (2 PCS)

creamy jamón / aioli sauce

DUCK RILLETTE (2 PCS)

fried potato pavé / orange jam / shallot salad

CHICKEN LIVER PARFAIT (2 PCS)

brioche toast / apple jam / cider jelly

SCALLOPS (2 PCS)

canadian / morcilla sausage / hazelnut

CRUDO (2 PCS)

fresh tuna / tostada / avocado / mandarin kosho

TARTARE

wagyu / spicy aioli / cured egg yolk / potato chips

CEVICHE

daily catch fish / sweetcorn / coconut dressing /
spiced popcorn

CHARCUTERIE

jamón / mortadella / saucisson / manchego cheese

PASTA & PAELLA

GNOCCHI

parmesan / alfredo sauce / garlic / parsley

RIGATONI

spicy vodka / confit duck / tomato / chilli

LASAGNA

wagyu beef cheek / tomato ragout / comté cheese / verde

RISOTTO

pumpkin / parmesan / grilled prawns / bisque sauce

WET PAELLA

roast pork / bone marrow / mushroom sofrito / kale

PAELLA

mixed seafood grill / scallops / prawns / squid ink sofrito

GRILLED MEAT & FISH

60 GRILLED HALF CHICKEN 250

harissa / tahini / chickpea / sumac

75 GRILLED MARKET FISH FILLET 300

peas / olive oil / pickled fennel

85 ROASTED DUCK 350

romanesco sauce / kale / za'atar spices

120 HERITAGE PORK CHOP 450

pineapple salsa / eggplant / dukkha spices

120 WAGYU STONE AXE 450

denver cut / salsa verde / MB9+ / 100gr

120 STEAK AU POIVRE 550

peppercorn / house frites / baby gem lettuce

150 WAGYU SIR HARRY 800

ribeye / chimichurri / tomato / MB5

120

180 SALADS & SIDES

190 GREEN SALAD 80

garden leaves / citrus / almonds / lime dressing

PATATAS BRAVAS 80

tomato sauce / garlic aioli

BEET SALAD 100

feta cheese / orange segment / almond brittle

GREEK SALAD 100

cucumber / tomato / feta mousse / oregano

GRILLED BABY CORN 150

chipotle butter / corn cake / green béarnaise

DESSERTS

CHURROS 100

crème catalan / burnt cinnamon caramel

TROPICAL INDULGENT 100

passionfruit sorbet, white chantilly, berries, coffee granita

STICKY TOFFEE 120

pomegranate / burnt milk ice cream

CHOCOLATE 120

chocolate cake / orange curd / coffee ice cream



Scan for picture menu.

Please advise our team for any particular dietary requirements. All prices are quoted in thousands of Indonesian Rupiah and subject to 11% prevailing government tax and 10% service charge.

CHEF'S EXPERIENCE MENU 700

ADD COCKTAIL PAIRING 300

SAZŌN

CHEF'S EXPERIENCE MENU

WOOD FIRE POTATO BREAD whipped anchovy butter

CRUDO fresh tuna / tostada / avocado / mandarin kosho

CROQUETTES creamy jamón / aioli sauce

CEVICHE daily catch fish / sweetcorn / coconut dressing / spiced popcorn

BEET SALAD feta cheese / orange segment / almond brittle

RISOTTO pumpkin / parmesan / grilled prawns / bisque sauce

ROASTED DUCK romanesco sauce / kale / za'atar spices

STICKY TOFFEE pomegranate / burnt milk ice cream

700 per person

Please advise our team for any particular dietary requirements.

SAZŌN

COCKTAIL PAIRING

300++ per person



Bora

*Black pepper-infused
vodka, green apple soda*



Ghibli

*Bourbon whiskey, paprika-
roasted pineapple, lime*



Sciroccino

*Vodka, pistacchio, lemon
cascara tea, parmesan foam*

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